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Title:

COLOR DEVELOPMENT OF CRUSTACEANS AND COLOR-DEVELOPED
CRUSTACEANS

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ABSTRACT:

PROBLEM TO BE SOLVED: To provide a method for coloring a crustacean such as a crustacean whose naked body surface shows a dark color in a fresh state or a crustacean whose body surface has a dark carotenoid pigment, enabling to color the body surface in a brilliant red color, while maintaining a perfect fresh state, and enabling to give the food excellent in taste. SOLUTION: This method for coloring a crustacean such as a shelled or shell-free lobster or club, squid or octopus comprises treating the crustacean or the like with a 10-14 pH alkaline aqueous solution to develop the carotenoid pigment into red color, treating the treated crustacean or the like with the aqueous solution of an edible sour such as acetic acid to neutralize the naked body of the crustacean or the surface of the squid or octopus in a weakly alkaline state, and subsequently treating the treated crustacean, squid or octopus with a seasoning solution comprising an aqueous solution containing 2-15 wt.% of sucrose or a sweet sugar of concentration showing the equivalent sweetness and 1-6 wt.% of salt.